

享受.食堂

THE CANTEEN

★ BY ENJOY ★



LOCAL
MENU
BY CHEF JOEL ONG

HENG ONG HUAT
383 JLN BESAR
KAM LENG HOTEL
209001

www.enjoyeating.sg
@CanteenByEnjoy

STARTERS

- Achar** 酸甜甜甜很开胃 娘惹腌菜 **4.80**
Pickled cucumber, carrot, pineapples in a spicy sweet sauce with grated peanuts.
- Keropok** 衰不了虾饼 **5.80**
Freshly fried prawn crackers served with our house sambal.
- Coleslaw** 一位上校的凉拌菜 **5.80**
A homemade Asian slaw that is a lovely, refreshing starter or accompaniment.

SEAFOOD

- White Pepper Crab** 蟹蟹你的爱 白胡椒蟹肉 🍑 **38.80**
Chunks of crab meat wok-fried in Chef's buttery and indulgent white pepper sauce. Served with crispy mantou chips.
- Steamed Barramundi** 我是一只潮州鱼 蒸鲈鱼片 **28.80**
Local farm to table Barramundi fillet steamed Teochew-style.
- Sambal Stingray** 魔鬼中的天使 叁峇烤魔鬼鱼 **24.80**
The smoky fragrance of Enjoy's homemade sambal chilli makes this beloved local street food favourite.
- Chilli Prawns** 不能不吃“虾” 新式辣椒大虾 🍑 **26.80**
Chef Joel's take on the classic Singapore Style Chilli Crab Sauce but with easy to eat de-shelled prawns instead! Heavenly with mantou.
Fried Mini Mantou 2.40 for 4pc
- Crispy Squid** 鱿鱼的滔滔不绝 藏红花炸苏东 🍑 **16.80**
Don't miss this crispy squid with the flavour explosion of our house saffron mayo.
- Steamed Garlic Squid** 蒜不完苏东粉 **16.80**
A classic chinese dish with fresh squid on loads of fragrant garlic and tang hoon.

MEAT

- Char Siew** 甜蜜蜜你笑的甜蜜蜜 叉烧 🍑 **20.80**
Thick cuts of juicy pork with house char siew marinade, wok-roasted the old-fashioned way for a well-balanced caramelisation.
- Te Kah** 红烧高跟靴 外婆卤猪脚 🍑 **16.80**
Grandma's recipe braised pork leg served with braised tau kwa and egg.
- Teppanyaki Beef** 牛一片一片一片一片 黑椒牛肉片 **24.80**
Prime cut beef seared on a hot pan, served with house black pepper sauce and beansprouts.

MEAT

- Chicken Chop** 很急的鸡爸 香烤鸡扒 🍗 14.80
The classic and comforting grilled chicken chop taken to the next level with our deeply flavoured house mushroom sauce.
- Har Jeong Kai** 虾要飞啊飞 虾酱鸡中翅 14.80
Crispy prawn paste marinated mid joint wings.
- Curry Chicken** 鸡泡沫浴露 娘惹咖喱鸡 14.80
A Singaporean favourite. Tender fresh whole chicken leg, potatoes and tau pok cooked in a rich coconut curry.

VEGETABLES

- Wok Hei Cabbage** 火气十足高利菜 🍷 12.80
A simple dish infused with wok hei that has become an absolute crowd favourite.
- Sayur Lodeh** 爱情是一碗咖喱菜 13.80
A rich and comforting vegetable coconut curry with cabbage, long beans, tofu and carrots.
- Trio Egg Nai Bai** 三个丑皮蛋 三色奶白 14.80
Nai bai cooked in a superior stock with fresh, salted and century eggs.

RICE & NOODLES

- Seafood Fried Rice** 依然饭特西 海鲜炒饭 (S) 15.80 / (L) 29.80
A wok hei infused plate of fried rice with chunks of seafood goodness - prawns, squid, crab, and a rich, dark caramel flavour from premium soy sauce.
- Hokkien Mee** 来自新加坡的面 福建炒虾面 🍗 (S) 15.80 / (L) 29.80
The most epic Hokkien Mee in Singapore. With fresh prawns, squid and roast pork.
- Prawn Pasta** 来自意大利的面 蒜香鲜虾意面 15.80
Who doesn't like pasta? Al dente fettucine cooked with prawn stock, fragrant garlic oil and fresh prawns.
- Wonton Mee** 来自肿厨的面 松露馄饨面 🍗 15.80
Enjoy's take on the classic Wonton Mee - Secret sauce egg noodles with Char Siew, crispy wontons, truffle onsen egg, vegetables and of course crispy pork lard!
- Canteen Rice** 老鼠爱大米 猪油捞饭 4.80
Go old school with steamed jasmine rice, fragrant pork lard, house braising sauce and a fried egg.
- Jasmine White Rice** 泰国香米 1.50
Sometimes simple is best.

SIDES

Otah 旺你鱼生 香烤乌达 🍑	11.80
Smoky grilled handmade mackerel otah served with a special "Ong" pineapple relish.	
Ngoh Hiong 汁多多肉棍 香炸五香	10.80
Hand rolled in house with minced kurobuta and crab meat.	
Wonton 嘎嘎脆的云吞	10.80
8pc. Handmade crispy wontons filled with juicy minced pork. Served with house Kicap manis.	
Satay 傻的鸡 沙爹 🍑	9.80
5pc. Enjoy's signature chunky chicken satay served with a rich peanut sauce.	
Tahu Telur 炸弹豆腐	9.80
Indonesian-style fried tofu and egg with house kicap manis.	

DESSERT

Chendol Panna Cotta CoCo 李香蘭 煎蕊布丁 🍑	8.00
An Italian twist on a classic Singaporean dessert. Pandan noodles and fragrant Gula Melaka atop sweet coconut cream pudding.	

DRINKS

Enjoy Thai Milk Tea 泰式冰奶茶	3.90
Assam Boi 酸酞酸梅	3.90
Chrysanthemum Luo Han Guo 菊花罗汉果	Iced 3.90 / Warm 4.30
Pure Coconut Water 纯椰水	3.90
Coke / Zero 可乐 / 无糖	2.90
Sprite 雪碧	2.90
Bottled Water 瓶装水	2.00

ALCOHOLIC

The Canteen Draught Lager Pint 鲜啤酒	14.00
Terra Pure Malt Lager 330ml 啤酒	9.00
Beer Bucket (5 Bottles) 啤酒5支	38.00
Jinro Soju (Original / Grape) 韩国烧酒	17.00 / 16.00
House Gin & Tonic 金汤力	6.00

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WINE LIST

PRICES ARE SUBJECT TO AN ADDITIONAL
10% SERVICE CHARGE AND PREVAILING GST.

HOUSE
POUR

Ara, Sauvignon Blanc 2022

Grapes Varietal: Sauvignon Blanc

\$12

BY THE GLASS

\$62

BY THE BOTTLE

COUNTRY
New Zealand

REGION
Marlborough

TYPE
White Wine

RATINGS
JS 91

A pretty nose of dragon fruit, peaches and colored flowers. Medium-bodied with brightness and a gentle approach. Subtle and nuanced but with a sneaky amount of concentration that keeps the rather pretty palate fresh and fruitful through a long finish.

Podere Edoardo, Chianti 2021

Grapes Varietal: Sangiovese, Canaiolo, Colorino

\$12

BY THE GLASS

\$62

BY THE BOTTLE

COUNTRY
Italy

REGION
Tuscany

TYPE
Red Wine

Ruby color. Aromas of mixed berry fruit leather, strawberry, potters clay, rose hip jam, and roasted mushrooms with a crisp, dryish full body and a medium-long black pepper and caramelized squash finish. A tasty and balanced Chianti with great table-appeal.

SPARK
-LING

Pizzolato, Spumante Prosecco Brut M-Use NV

Grapes Varietal: Glera

\$68

COUNTRY
Italy

REGION
Veneto

TYPE
Sparkling

Open with alluring aromas of jasmine, beeswax, and Bosc pear. The juicy, elegant palate delivers green apple, lemon zest, and hazelnut alongside bright acidity and refined, persistent bubbles.

WHITE

Gunderloch, Villa Riesling QBA 2022

\$72

Grapes Varietal: Riesling

COUNTRY	REGION	TYPE
Germany	Rheinhessen	Riesling

Yellow color with golden and brilliant reflections. Fresh and inviting bouquet, harmonious and penetrating with sweet floral notes and hints of yellow pulp jam such as peach. Velvety flavor, excellent balance between acidity and sweetness typical of the grape.

Seguinot Bordet, Chablis 2022

\$84

Grapes Varietal: Chardonnay

COUNTRY	REGION	TYPE
France	Burgundy	White Wine

The Domaine Seguinot-Bordet Chablis displays a pale golden yellow color with greenish glints. It offers a fresh, aromatic nose reminiscent of a summer morning. The taste is a harmonious blend of maturity, mellowness, and vivacity, featuring floral, fruity, and biscuity notes. The finish is marked by a fine mineral touch, providing a satisfying experience from start to end.

RED

Dominique Portet, Fontaine Cabernet Sauvignon

\$72

Grapes Varietal: Cabernet Sauvignon, Merlot, Cabernet Franc

COUNTRY	REGION	TYPE	RATINGS
Australia	Yarra Valley	Red Wine	JH 93

Lifted aromas of ripe blackberry and currant mingle with notes of tobacco, spiced cedar and dried bay leaf. Elegant and medium-bodied, the savory palate features notes of red currant and blackberry over hints of cedar tobacco and dried bay leaf. Fine tannins with an elegant finish of medium length.

Vina Muriel, Tinto Reserva

\$84

Grapes Varietal: Tempranillo

COUNTRY	REGION	TYPE
Spain	Rioja	Red Wine

Bright red cherry color of medium intensity. Intense, deep and complex aromas of ripe red fruits, combined with aromas from the barrel aging (spices, coffee and vanilla). On the palate, it is balanced and elegant, with a high level of freshness and a long, deep and pleasant finish.

Ara, Resolute Pinot Noir

\$90

Grapes Varietal: Pinot Noir

COUNTRY	REGION	TYPE
New Zealand	Marlborough	Red Wine

Ara Resolute is a well-balanced wine with red cherry and blueberry notes, silky tannins, and vanilla-oak complexity. Crafted from select Pinot Noir rows in Marlborough, it culminates in a firm, juicy finish with distinctive acidity, representing Ara's purest expression of place.

